

# YOUR PROBLEMS

by Ann Landers

## "You Rattled the Wrong Cage..."

Dead Ann Landers: My mother-in-law never interferes nor makes demands, but she knows how to get what she wants in clever little ways.

She's been having dinner with us every Sunday for years. She arrives in a taxi (and can well afford it) but when it comes time to go home she says "I think I'll call a cab" — instead of going ahead and doing it. Naturally, my husband says, "Oh no, Mother, we'll drive you."

When we get to the car she always asks where she should sit — instead of getting into the back seat where she belongs. Of course my husband says, "Sit in front with me, Mother." This means I have to sit in back with the kids.

She's had some trouble with her hip but with a little effort she could get in the back seat and let husband and wife be together. You always say no one should come between a man and his wife. Right? — T. J.

Dear T. J.: If you think you're going to get me to support your shameful lack of consideration for your mother-in-law, by twisting my words, you rattled the wrong cage.

She sounds like a lovely person. The fact that she arrives in a taxi and asks where to sit when she is being driven home, proves it. The least you can do is be gracious about driving her home once a week and letting her sit beside her son.

Dear Ann Landers: Please say something in defense of working mothers. The career in this office make cut-remains about women who "run away from their family obligations in order to buy luxuries."

I married a man who had a weakness for liquor. I thought he'd get better but instead he got worse. I had three babies in four years. When the children started to school they had to wear their cousin's cast-off clothes. We were barely able to pay the rent and buy groceries. When the youngest boy was five I borrowed money from my brother and took a night-school business course. Today I have an excellent position and earn \$110 a week.

We now have good furniture, a car, and the children no longer wear second-hand clothing. I'd love to quit work and stay home but I can't. We need that \$440 a month desperately. Some weeks my husband doesn't give me a dime.

So please say a word in behalf of working mothers, Ann. Some of us have no choice. — MARTHA

Dear Martha: You said it well, too. My thanks for writing.

Dear Ann Landers: I've heard that certain people can be allergic to other people. Is this my trouble?

My boy friend has a very scratchy beard. My skin is awfully sensitive. When he kisses me and rubs his face against mine, my cheeks get red and itchy.

We've been going together for six months and it seems to be getting worse. Maybe it's because he doesn't shave as often as he used to. Would you say I am allergic to him or what? — MELBA

Dear Melba: This does not sound like a true allergy in the strict medical sense (where personality conflicts create chemical changes). Your skin irritation is probably the result of his scratchy beard.

Ask your boy friend to return to his courting-day shaving habits. This should help.

To learn the booby-traps of teenage drinking, write for ANN LANDERS' booklet, "Teenage Drinking," enclosing with your request 20 cents in coin and a long, self-addressed, stamped envelope. Ann Landers will be glad to help with your problem. Send them in care of this newspaper. Enclose a stamped, self-addressed envelope.



COOKIE SAMPLING TIME... At a festive holiday table at the Wendell Towell home Tuesday afternoon, neighbors gathered for their annual cookie exchange. Sampling the cookies and enjoying the holiday punch are from left, Mmes. James Hatzlip, John Osnes, and Wendell Towell.

## From Vacation Spots Nature's Rarest Gilds Perry Nativity Scene

The beautiful Nativity scene at the home of Mr. and Mrs. Anthony C. Perry, 1403 Madrid Ave., not only is significant of the true meaning of Christmas but is representative of all the vacation trips the Perrys have taken the past five years.

The rocks, sand, gravel, and tree bark have been gathered from popular vacation spots. The tree bark came from the Sequoia National Park, the rocks from Bryce and Zion National parks, and the Grand Canyon. The red sand came from the Painted Desert, where the Perrys vacationed this past summer and the red gravel is from a Navajo Indian reservation.

For the past five years, it has been Mrs. Perry's hobby on these trips to collect something to be used on her Nativity Christmas scene. The display is set on an eight-foot long, five-foot wide plywood sheet.

Miniature live cacti plants are used in the sand to simulate a desert and the bark and rocks are used as a replica of the hills around Bethlehem. The statues of



BETHELEHEM REPLICA... The huge Nativity Scene in the living room at the Anthony Perry home at 1403 Madrid is enhanced by tree bark, sand, and rock from popular vacation spots adding authenticity to the manger scene. The display was constructed on Dec. 1 and will remain intact until Jan. 31 to be enjoyed by neighbors and friends. Mrs. Perry is pictured here at the manger.

# Social World

Edna Cloyd, Editor

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It's Tradition, Now

## Holiday Cookie Exchange Held

Neighbors in the 175th block on Ermanita in North Torrance gathered for their fourth annual Christmas cookie exchange last Tuesday afternoon at the home of Mrs. Wendell Towell. Even though some of the neighbors had moved away they returned for their annual holiday party, numbering 19 in all.

At the cookie exchange each guest brings her favorite Christmas cookie recipe and a plate of the cookies to be sampled. This year each person brought enough cookies that samples could be taken home for the family's approval.

The tea table was covered with red satin with an overlay of red tulle. Red punch was served from a punch bowl encircled with greenery. Presiding at the punch bowl was Mrs. James Bramlett, sister of the hostess. The cookie exchange serves two purposes, it gives the neighbors a chance for a holiday visit and provides them with that "something" different for the family.

Some of the cookie recipes brought by the guests follow:

**Christmas Logs**  
1 cup walnuts 1 cup brown sugar (light, packed)  
1 cup pitted dates 2 eggs  
2 1/2 cups coconut  
Pre-heat oven to 350 degrees. Put nuts and dates through coarse blade of food chopper. Combine with 1 1/2 cups coconut, sugar, eggs. Mix well with spoon. Shape into logs. Roll in remaining coconut coating. Place 1 inch apart on lightly greased cookie sheet. Bake from 10 to 12 minutes or until coconut is golden. Remove to wire rack to cool. Makes about 30 cookies.

**Angel Wings**  
1/2 cup butter 1 cup all purpose flour  
3 tablespoons sugar 1 cup chopped nuts  
Cream butter and sugar, add flour slowly and mix thoroughly. Take a level teaspoonful of mixture and roll into small ball; then shape into crescents the size of the little finger. Place on greased baking sheet. Bake at 350 degrees for 10 to 12 minutes. Roll in powdered sugar while still warm. Makes about 2 dozen cookies.

**Christmas Stars**  
1/2 cup mixed candied fruit 2 tablespoons sugar  
1/2 cup seedless raisins 1 1/4 cups flour  
(chopped) 1 teaspoon baking powder  
2 tablespoons orange juice 1/2 cup brown sugar  
1/2 cup butter  
Mix fruit, sugar, and orange juice. Cook over low heat stirring constantly until soft paste is formed. Sift together 1 1/4 cups flour and baking powder. Blend 1/2 cup soft butter and brown sugar. Add sifted dry ingredients alternately, with 1/4 cup water and 1/4 teaspoon vanilla. Mix well after each addition.

Crush 1 cup corn flakes, stir into cookie dough. Chill 1/2 to 1 hour.  
Roll chilled dough very thin on lightly floured board. Cut with star shaped cookie cutter. Cut out centers on half the stars. Put small amount of fruit on remaining half stars. Cover with cut out stars and press edges together. Place on greased baking sheet and bake at 400 degrees for 10 minutes. Makes 1 1/2 dozen.

**Christmas Mounds**  
6 oz. pkg. chocolate chips 3 oz. Chinese Noodles  
6 oz. pkg. butterscotch 1/2 cup pecans  
Put chocolate and butterscotch chips in top of double boiler and melt over hot water. Stir to blend chips, add noodles, and stir well. Remove from fire and drop by spoonful onto wax paper. Let stand until set. Makes 2 dozen cookies.

**Cream Cheese Pastry**  
3 oz. cream cheese 1 cube oleo or butter  
1 cup flour 1/2 teaspoon salt  
Blend with pastry blender and refrigerate over night. Roll out 1/8 inch thick, cut in squares and put 1/2 teaspoon jelly and pinch together. Bake 10 minutes in 450 degree oven.

**Coconut Drops**  
1 cup shortening 2 1/2 cups flour  
1/4 cup sugar 1 teaspoon soda  
1/4 cup brown sugar 1 teaspoon salt  
2 eggs 1 cup coconut  
1 teaspoon vanilla 1 cup walnuts  
2 tablespoons hot water  
Mix all ingredients and drop from spoon on greased cookie sheet. Bake 10 minutes or more at 400 degrees.

**Easy Graham Bars**  
3 cups Graham crackers 6 oz. chocolate chips (crushed) 1/4 cup butter  
1 cup canned milk 1/2 cup nuts  
1 cup sugar 1 teaspoon vanilla  
1/2 cup marshmallows  
In a three-quart bowl mix cracker crumbs, milk, sugar, chocolate chips, butter, nuts, vanilla and marshmallows. Spread in well greased 9 inch square pan. Bake in 350 degree oven about 35 minutes or until cake pulls from side of pan. Cool before cutting into about 18 bars.



MRS. TIMOTHY CUMMINGS ... Weds Navy Man

## Jane Keohane Is Married To Timothy P. Cummings

Miss Jane B. Keohane, daughter of Mr. and Mrs. Joseph M. Keohane, 18826 Arlington Ave., Torrance, became the bride of Timothy P. Cummings in a ceremony at 11:30 a.m. on Nov. 11 at the St. Anthony Catholic Church in Gardena. The bridegroom is the son of John Cummings of Pinston, Pa.

As the 150 guests assembled, the church organist played a medley of nuptial music and accompanied Miss Clementine Tuerko, soloist.

The bride approached the altar on the arm of her father. She wore a floor length gown of Chantilly lace and tulle detailed with a fitted lace bodice featuring a mandarin collar and long pointed sleeves. The bouffant lace skirt fell over pleated tulle. A seed pearl princess crown held the illusion veil and the bride carried a bouquet of carnations and valley lilies encircling a white orchid.

Miss Cataline Dragowicz was the maid of honor. She wore a pink satin gown and carried pink and white carnations.

Bridesmaids were Misses Shirley Dahlberg and Judith Alexander. Both were gowned in royal blue satin and each carried blue carnations.

Glenn Keohane stood as best man and the Rev. E. Shine officiated at the marriage.

A reception was held at the home of the bride's parents. Mrs. Connie Couch was in charge of the guest book.

The newlyweds spent a honeymoon in Las Vegas and are now living in Torrance.

The bride was graduated from North High School and is employed here. Her husband, a graduate of Pinston High School, is serving with the United States Navy aboard the USS Hector.



DISTRIBUTE CONTAINERS... Torrance Junior Woman's Club members are serving as district leaders for the Muscular Dystrophy Drive. They are distributing 80 coin containers to business places of the area. Here, Mrs. Kenneth Boulter is pictured with two containers. Others assisting are Mmes. Robert West, John Stokley, and Lee Cloworthy.